18-Quart
Roaster Oven
with Buffet Insert

USE AND CARE GUIDE

Model TMR18W/WBF

toastmaster®

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Relations for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn Temperature Control to “OFF”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- **CAUTION:** Steam escaping from under the Domed Lid, Buffet Server Containers or Buffet Server Frame, is hot and can cause burns.
- Use oven mitts to remove any cooking parts, pans, or cooked food from the appliance.
- Do not use this appliance for deep-frying.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION: HOT SURFACES. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

- A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
- When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
- To reduce the risk of fire, do not leave this appliance unattended during use.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
- Do not use this appliance in an unstable position.
- Lift off Lid carefully to avoid scalding and allow water to drip into Roasting Liner.
- Never use the Roasting Liner on a gas or electric cooktop or an open flame.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

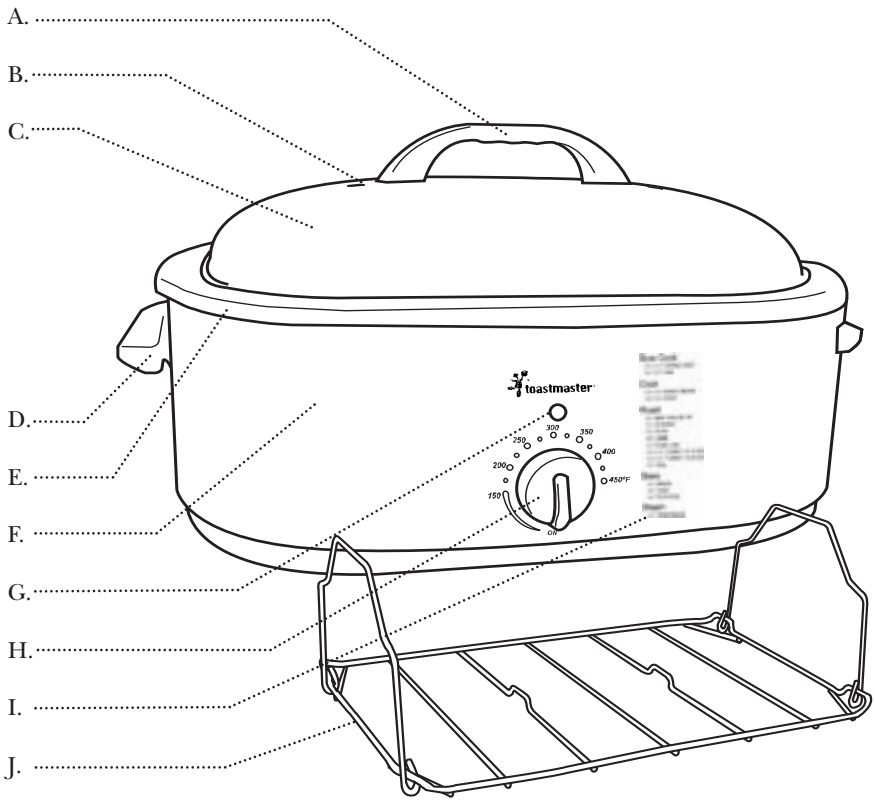
Short Power Supply Cord

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Product Diagram



A. Domed Lid Handle (P/N 22681)
B. Vents
C. Domed Lid (P/N 22678)
D. Handle / Lid Rests
E. Roasting Liner (P/N 22679)
F. Oven Body
G. Ready Light
H. Temperature Control
I. Baking Chart
J. Roasting Rack With Handles (P/N 22680)

NOTE: When removing the Domed Lid from the roaster during or after cooking, use care to avoid contact with escaping steam.

Vents are located in the top of the Domed Lid. They are designed to allow moisture and steam to escape during cooking. These vents should never be blocked.

Lid Rests are located on each of the side handles of the oven body and provide a convenient storage location for the Domed lid when foods are being added to the roaster.

Roasting Liner has an 18-quart capacity and is removable for easy cleaning in the dishwasher or the sink. Food can be left in the roasting liner with the Domed Lid and refrigerated for storage. Always insert the Roasting Liner before turning the Roaster on.

Oven Body holds the roasting liner for cooking. It has double-wall construction with wrap-around heating elements for even cooking and insulation to hold in heat and keep kitchen cool.

NOTE: NEVER place food directly inside the oven body without using the roasting liner.

Temperature Control has adjustable temperatures from 150° to 450°. The thermostat will automatically cycle on and off to maintain the selected setting inside the Roaster Oven.

Ready Light goes out when the oven has reached the selected temperature. As the thermostat cycles on and off to maintain the selected temperature, the light will go on and off.

Baking Chart is printed directly on the oven body as a quick reference for baking a variety of foods. More detailed information on baking is provided in this manual.

Roasting Rack With Handles — chrome-plated wire rack fits into roasting liner for most cooking purposes. Handles are convenient for removing large items from the roasting liner and fold down for compact storage.

BEFORE YOUR FIRST USE

1. Read all instructions in this manual carefully. The information included in this book will help you to use your Toastmaster 18-Quart Roaster Oven to its fullest.
2. Carefully unpack the Roaster Oven and remove all packaging materials.
3. Place your oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the oven are at least four inches away from any walls, cabinets, or objects on the counter or table.
4. Remove all stickers from the oven except the rating label located on the bottom.
5. Wipe the exterior surfaces with a clean, damp cloth or sponge, then dry with another cloth. This will remove any dust that may have settled during packaging.
6. Remove the Roasting Liner, Domed Lid, Roasting Rack With Handles and Buffet Insert (if applicable) and wash in hot sudsy water or in the dishwasher. Rinse and dry thoroughly.
7. Place the Roaster Oven in a well-ventilated area.
8. Plug the cord into a 120-volt AC outlet. Set the Temperature Control to 450° to eliminate any protective substance or oil that may have been used for packing and shipping. Operate the Roaster Oven empty for about 30 minutes until odor and smoke disappear. Turn the Temperature Control to OFF. Unplug the unit and allow to cool.
9. This is a high-power appliance and should be the only appliance operating on the circuit.
10. To avoid scratching, marring, discoloration, or fire hazard, do not store anything on top of the oven, especially during operation.

Using Your Roaster Oven

1. Always preheat the Roaster Oven and place the Roasting Liner in the Roaster Oven Body. Place the Domed Lid on the Roasting Liner.
   NOTE: Always place the food in the Roasting Liner. Never place food or liquid directly in the Oven Body.
2. Be sure that the Temperature Control is turned to the OFF position.

3. Plug the cord into a 120-volt AC outlet.
4. Set the Temperature Control to the desired temperature. The oven is preheated when the Ready Light goes out.
5. Remove the Domed Lid and store it on the Lid Rest, using caution as the lid will be hot. The lid will fit on the Lid Rest on either handle of the Roaster Oven Body in a horizontal or vertical position.
6. Use caution while adding food to the Roasting Liner as the surfaces will be hot. If using the Roasting Rack With Handles, center the food on the rack. Do not let the food touch the sides of the Roasting Liner. Always cook with the Domed Lid on the Roasting Liner.
7. The Roasting Rack With Handles is used for fat free roasting. Do not use Roasting Rack With Handles to prepare soups and stews.
8. Cook according to recipe instructions.
9. When food is done, turn the Temperature Control to the OFF position and unplug the cord from the outlet.
10. Carefully remove the food and allow the Roaster Oven to cool before cleaning.

CAUTION: The Roaster Oven Body, Roasting Liner, Domed Lid, Roasting Rack With Handles and Buffet Insert will be hot. Always lift the lid away from you to avoid steam and use pot holders or oven mitts to remove food from the Roaster Oven.

Tips for Cooking in the Roaster Oven

NOTE: Roaster Oven should always be preheated before roasting. As a rule of thumb, the Toastmaster Roaster Oven roasts and bakes at approximately the same temperature and time as a conventional oven. A guide has been provided to assist you with roasting times. If there is nothing similar, use the times and temperatures given in your recipe. Check before estimated finishing time to ensure desired results.

Roasting

- Roasting meats in your Roaster Oven keeps them moist and tender. For additional browning, add browning sauce to oil or butter and brush it over the meat before cooking.
- For best results, roast dry. Do not add liquid until the last 30 minutes of cooking. This will produce a darker roast and darker, crispier skin on poultry.
- Simmering less tender cuts of meat will make them more tender. Adding a gravy or sauce will provide extra flavor.
- The use of a meat thermometer is recommended to achieve desired degree of doneness.

Baking

- Always place baking pans or casseroles on the Roasting Rack With Handles. Never place pans on the bottom of the Roasting Liner.
- Use the large capacity of the Roaster Oven efficiently. It is large enough to bake two loaves of bread, or to cook meat and a vegetable at the same time.
- For easy clean-up, place foods that may boil over (such as fruit pies and casseroles) on a cookie sheet before positioning on the rack.
- The Roaster Oven accommodates the following size baking pans:
  - 1 - 12-cup muffin pan
  - 1 - 6-cup jumbo muffin pan
  - 2 - 12-cup mini muffin pan
  - 1 - 8-, 9-, or 10-inch pie plate
  - 1 - 14" x 8"x 1⁄2" baking sheet
  - 1 - 13" x 9" x 2" baking dish
  - 1 - 8- or 9-inch square baking pan
  - 1 - 10-inch bundt pan or angel food pan
- Metal pans reflect and transfer heat better than glass pans. Glass pans can be used if desired, but the bottom crust will not be as brown.

Steaming

- Place the food within the frame of the Roasting Rack with Handles. Keep food away from the sides of the Roaster.
- Steaming is an easy way to cook tasty, nutritious, and healthy foods without added fats.

Slow Cooking

- For slow cooking, preheat oven to 400°. Cook meat and vegetables, add liquid, and lower the temperature to 250°.
- Slow cooking is done at a low temperature. Always keep food covered. Stirring is not necessary.
- Cut meat and vegetables into uniform-size pieces for even cooking.
- To convert a standard recipe to slow cooking, double or triple the time and decrease the temperature to 225°–275°.
- It is not necessary to cook meat and vegetables in a separate fry pan. This can be done directly in the Roasting Liner.
- When slow cooking meats and poultry, it is not necessary to use the rack. The low temperature keeps the meat from sticking to the bottom of the Roasting Liner.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CARE AND CLEANING

After using, turn Temperature Control to OFF position and unplug the power cord from the outlet. Before cleaning, allow the unit to cool completely.

Remove the Domed Lid, Roasting Liner, and Roasting Rack With Handles. Wash in warm sudsy water or in the dishwasher.

Do not use scouring pads or harsh cleaners on any part of the appliance. Cooked-on foods may be removed by using a non-abrasive cleaning pad or a nylon brush and non-abrasive cleaners. Do not use abrasive cleaners or steel wool as they may scratch the finish.
NOTE: To easily remove baked-on food from the Roasting Liner, fill the liner with hot water. Cover and heat at 350° for 30 minutes.

Turn Temperature Control to the OFF position and allow to cool before cleaning.

Wipe the outside surfaces of the Roaster Oven with a damp cloth and dry.

The Roasting Liner is coated with a finish that is easy to clean. It may chip if dropped on a hard surface. Water spots or mineral deposits (characterized by a white film on the surface) may be removed with household vinegar or a non-abrasive cleaner.

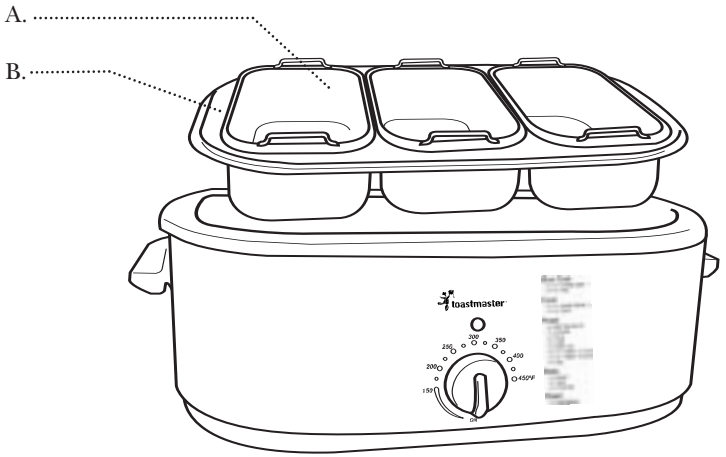
CAUTION: Do not immerse the Oven Body or power cord in water or other liquid.

Buffet Server Insert

Food Warmer Insert Accessory for

Toastmaster TMR18W/WBF Roaster Oven

- TURNS YOUR TOASTMASTER TMR18W/WBF ROASTER OVEN INTO A BUFFET SERVER
- KEEPS UP TO 3 DIFFERENT FOODS SEPARATED AND WARM FOR SERVING
- CONTAINERS REMOVE INDIVIDUALLY FOR REFILLING AND EASY CLEANING



A. Buffet Server Containers (P/N 22682)
B. Buffet Server Frame (P/N 22683)

Please refer to the following information and the TMR18W/WBF Use and Care Guide for instructions.

CAUTION: Appliance surfaces are hot during and after use.

CAUTION: Always wear protective insulated oven mitts on hands when touching hot roaster, frame, containers or food. Avoid escaping steam.

1. Place Roasting Liner in base of roaster and add 10 cups of hot water.
2. Place Buffet Server Frame on the rim of the liner. Make sure the frame is seated securely and is level.
3. Place Buffet Server Containers in the Buffet Server Frame.
4. Cover and plug roaster into a 120 V ~ 60 Hz outlet. Turn Temperature Control to 400° to preheat for 20 minutes.
5. Uncover and carefully add hot, cooked foods to containers. Turn Temperature Control to 325°.
6. Cover to keep foods warm. Adjust temperature setting if necessary.
7. Stir occasionally and keep food covered to maintain temperature.
8. Ten cups of water in the liner should last approximately two hours. Periodically check and carefully add more hot water if necessary.

NOTE:

- All containers need to be in place when using the buffet server.
- Use only to keep cooked foods warm. Keep temperature of food at 140° or above.
- Do not place containers on the stove top, in an oven or in a microwave oven.
- Spray inside of containers with non-stick spray before filling with foods that may stick.
- Add broth or juice to foods if needed to help keep warm.
- Each container holds approximately 5 cups of food or liquid. Always leave at least one inch of space from top level of food to rim of container.

CARE AND CLEANING

1. Allow all parts to cool completely before cleaning.
2. Containers and frame are dishwasher safe or may be cleaned in hot soapy water. Rinse and dry completely. A non-abrasive cleaning pad or a nylon brush may be used if necessary.

ROASTING CHART

	Cut	Amount Pounds	Preheat Temp./Roast Temp.	Minutes Per Pound
BEEF	Chuck Pot Roast	2 – 5	450°/350°*	40 – 50
	Sirloin Tip	4 – 5	350°	25 – 30
	Tenderloin	3 – 4	450°	17 – 22
LAMB	Leg (semi-boneless)	5 – 8	350°	18 – 23
	Rolled Shoulder	4 – 5	350°	20 – 25
PORK	Country-Style Ribs	8 – 10	300°	20 – 25
	Center-Cut Loin Roast (single boneless)	5 – 6	325°	20 – 25
	Rolled Shoulder (boneless)	5 – 6	350°	32 – 37
POULTRY	Chicken (whole)	5 – 6	375°	12 – 17
	Chicken (pieces)	4 – 5	375°	11 – 16
	Cornish Hens	1 ¼ oz.	400°	14 – 19
	Duck	6 – 7	425°	17 – 22
	Turkey (prebasted)	10 – 14	400°/350°/400°**	10 – 15
	Turkey (prebasted, tie wings close to body)	14 – 20	400°/325°/400°**	11 – 16
	Turkey Breast (with bones)	4 – 7	325°	31 – 36
VEAL	Loin	5 ½ – 6 ½	350°	26 – 31

* Preheat at 450°, add the meat, then cook at 350°.

**Preheat and roast turkeys at 400° for the first and last hour, roast at 350° (10 to 14 pounds) or 325° (14 to 20 pounds) for the remaining time.

SLOW COOKING CHART

1. Place Liner into Oven Body.
2. Place food on Rack and insert into Liner.
3. Add the amount of water in chart and cover with the Lid. Turn temperature to the first cooking temperature and heat for time indicated.
4. Turn Temperature Control to cooking temperature in chart after preheating and continue to cook until done.

	Cut	Amount Pounds	Liquid/ Temperatures	Time
BEEF	Corned Beef	3 – 4	Add enough cold water to cover the meat. Heat at 450° for 30 minutes. Turn Temperature Control to 350° and continue to cook.	2 ½ – 3 ½ hrs.
	Round Rump Roast	4 – 6	Add meat and 8 to 10 cups hot broth. Heat at 450° for 30 minutes. Turn Temperature Control to 275° and continue to cook.	8 – 10 hrs.
PORK	Country Ham	14 – 16	Add enough cold water to cover the meat. Heat at 450° for 30 minutes. Turn Temperature Control to 250° and continue to cook.	5 – 7 hrs.
	Smoked Ham (whole, boneless, fully cooked)	9 – 11	Add meat and 4 cups hot water. Heat at 400° for 20 minutes. Turn Temperature Control to 300° and continue to cook.	3 – 4 hrs.

Baste occasionally.

BAKE CHART

1. Place Liner into Oven Body, cover with the Lid and preheat Roaster Oven.
2. Place food in a baking pan and place on the Rack.
3. Place Rack and food into preheated Roaster Oven. Cover with the Lid.
4. Bake until done.

Food	Preheat and Bake Temperature	Approximate Minutes
Baking Potatoes	400°	60 – 80
Biscuits	425°	15 – 20
Cake, 9" x 13"	325°	40 – 50
Cupcakes	350°	20 – 30
Quick Bread, loaf pan	375°	45 – 55
Sweet Potatoes	400°	50 – 60
Yeast Breads	350°	30 – 40
Yeast Rolls	400°	20 – 25

STEAM CHART

1. Trim and clean all vegetables.
2. Place Liner into Oven Body. Add 4 cups of hot water and cover with the Lid.
3. Preheat Roaster Oven at 400° for 20 minutes.
4. Place food on the Rack and insert into the Liner. Cover with the Lid. Keep food away from the sides of the Roaster.
5. Steam until done.

Food	Approximate Minutes
Asparagus	10 – 15
Broccoli, stalks	10 – 15
Carrots, whole	30 – 40
Cauliflower, whole	30 – 45
Corn on the cob, husked	20 – 30
Squash, acorn or butternut, halved, cut side down	25 – 35

RECIPES

SLOPPY JOES

10 Pounds lean ground beef
4 Cups chopped onions
4 Cups chopped celery
3 (15-ounce) cans tomato sauce
2 (50-ounce) bottles catsup
1½ Teaspoons salt
2 Tablespoons chili powder
2 Tablespoons dry mustard
1½ Teaspoons paprika
1½ Teaspoons garlic powder
6 Tablespoons brown sugar
¼ Cup vinegar
4 Ounces dry minute tapioca

1. Spray the bottom of the Roasting Liner with non-stick vegetable spray. Place the Roasting Liner into the Roaster Oven Body and cover with the Lid. Preheat at 400°.
2. Add the ground beef, onion, and celery, cover with the Lid and cook at 400° for 45 to 60 minutes, stirring occasionally. To eliminate over browning, keep food away from the sides of the Roasting Liner. Drain grease if necessary.
3. Stir in the tomato sauce, catsup, salt, chili powder, dry mustard, paprika, garlic powder, brown sugar, and vinegar. Place the Lid onto the Roasting Liner and turn the Temperature Control to 300°. Cook for two hours, stirring occasionally.
4. Stir in the dry tapioca, cover with the Lid and continue to cook at 300° for another 1 hour. Stir occasionally.
5. Serve on hamburger buns.

Makes 40 cups

HEARTY VEGETABLE BEEF SOUP

5 Pounds stew meat, 1-inch cubes
5 Onion, chopped
8 Cups beef broth
5 Pounds potatoes, diced
5 Pounds carrots, sliced
1 Tablespoon salt
2 Tablespoons fresh minced garlic
2 Tablespoon dried thyme leaves
2 Tablespoons dried oregano
1 Teaspoon black pepper
1 (6-pound, 4-ounce) can diced tomatoes

1. Spray the bottom of the Roasting Liner with non-stick vegetable spray. Place the Roasting Liner into the Roaster Oven Body and cover with the Lid. Preheat at 400°.
2. Add the stew meat and onion cover with the Lid and cook at 400° for 45 to 60 minutes, stirring occasionally. To eliminate over browning, keep food away from the sides of the Roasting Liner.
3. Stir in the broth, potatoes, carrots, salt, garlic, thyme, oregano, pepper, and tomatoes. Place the Lid onto the Roasting Liner and continue to cook at 400° for 2 hours. Stir occasionally.
4. Turn the Temperature Control to 350° and continue to cook for an additional 2 to 3 hours or until meat is tender and the vegetable are done. Stir occasionally.

Makes 40 cups

OLD SETTLER'S BAKED BEANS

2 Pounds lean ground beef
4 Onions, chopped
2 Pounds cooked bacon, chopped
1 Cup brown sugar
1 Cup white sugar
1 Cup catsup
1 Cup barbecue sauce
1 Teaspoon salt
¼ Cup prepared mustard
4 16-ounce cans kidney beans, partially drained
4 16-ounce cans pork 'n beans
4 16-ounce cans butter beans, partially drained

1. Spray the bottom of the Roasting Liner with non-stick vegetable spray. Place the Roasting Liner into the Roaster Oven Body and cover with the Lid. Preheat at 400°.
2. Add the ground beef and onion cover with the Lid and cook at 400° for 45 to 60 minutes, stirring occasionally. To eliminate over browning, keep food away from the sides of the Roasting Liner. Drain grease if necessary.
3. Stir in the bacon, brown sugar, white sugar, catsup, barbecue sauce, salt, mustard, kidney beans, pork 'n beans, and butter beans. Cover with the Lid and turn Temperature Control to 300°. Cook for 2 to 3 hours, stirring occasionally.

Makes 28 cups

HAM AND BEAN SOUP

4 Pounds dried Great Northern Beans
8 Cups cubed ham
4 Medium onions, chopped
1½ Stalks (bunches) celery, sliced
7 Quarts water
3 Pounds carrots, sliced
¼ Cup chopped fresh parsley
2 Bay leaves
½ Cup ham base bouillon
1 Teaspoons salt
½ Teaspoon pepper

1. Soak beans according to package directions. Drain before adding to the Roasting Liner.
2. Spray the bottom of the Roasting Liner with non-stick vegetable spray. Place the Roasting Liner into the Roaster Oven Body, cover with the Lid and preheat at 400°.
3. Add the onions and celery. Cover with the Lid and cook at 400° for 45 to 60 minutes, stirring occasionally. To eliminate over browning, keep food away from the sides of the Roasting Liner.
4. Stir in the drained beans, ham, water, carrots, parsley, bay leaves and bouillon. Cover with the Lid and continue to cook at 400° for 3 hours, stirring occasionally.
5. Turn the Temperature Control to 350° and continue to cook for an additional 2 to 3 hours or until beans are done. Stir occasionally.
6. Season with salt and pepper before serving.

Makes 48 cups

CHICKEN AND NOODLE SOUP

6 Cups cubed cooked chicken
3 Cups chopped onion
3 Cup sliced celery
3 Cup sliced carrots
8 Quarts chicken broth
¼ Cup chopped fresh parsley
1 Teaspoon pepper
2 (24 ounce) packages frozen noodles

1. Spray the Roasting Liner with non-stick vegetable spray. Place the Roasting Liner into the Roaster Oven Body, cover with the Lid and preheat at 400°.
2. Add the onion, celery, and carrots and cook at 400° for 30 to 45 minutes, stirring occasionally. To eliminate over browning, keep food away from the sides of the Roasting Liner.
3. Stir in the chicken, broth, parsley, and pepper. Cover with the Lid and turn the Temperature Control to 450°. Cook for 1 hour.
4. Stir in the noodles and cook at 450°, without the Lid for 1 hour or until the noodles are done, stirring occasionally.

Makes 30 cups

CORNED BEEF AND VEGETABLES

2 (3 to 4 pounds each) corned beef briskets
4 Onions, chopped
4 Cloves garlic, minced
16 Potatoes, peeled and quartered
3 Pounds, carrots cut in half lengthwise
2 Head cabbage, cut in wedges

1. Place the Roasting Liner into the Roaster Oven Body, cover with the Lid and preheat for 20 minutes at 450°.
2. Trim excess fat from briskets and place into Roasting Liner. Add onions and garlic and enough water to cover meat. Cover with the Lid.
3. Cook at 450° for 3 to 4 hours, or until corned beef is tender.
4. Add the potatoes and carrots. Cover with the Lid and continue to cook at 450° for 30 minutes. Add the cabbage and continue to cook for 1 hour or until the vegetables are done.

Makes to 12 to 16 servings

IMPORTANT NOTICE

If any parts are missing or defective,
***DO NOT** return this product.*
Please call our Customer Service Department for assistance.
800-233-9054 *Monday - Friday 9:00 am - 5:00 pm CST*
Thank You

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website:
www.maxim-toastmaster.com.

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P/N 61706
REV1 6/05

Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom)_____

EVERYBODY EATS. It's a fact of life.
But sometimes preparing
meals can become a chore.
That's why TOASTMASTER has been invited
into millions of kitchens just like yours
so we can HELP YOU MASTER your
mixing, baking, grilling, toasting,
brewing, heating and serving
tasks WITH EASE AND STYLE.
The TOASTMASTER name stands for a
CELEBRATION of INNOVATION designed
to serve your life and keep you
COOKIN' IN STYLE.

toastmaster®

- **Removable Roasting Rack with Handles**
- **Even-Heat technology for consistent, moist cooking**
- **Removable, immersible porcelain enamel liner for serving and easy cleaning**
- **Domed Lid for self-basting and moister cooking**

Questions

Call toll free 1-800-233-9054
Monday–Friday, 9:00 a.m.-5:00 p.m. CST
www.maxim-toastmaster.com

TMR18W/WBF